HENNY PENNY™
Global Foodservice Solutions

Henny Penny
Blast Chiller/Freezer
Models BCC/BCR-140
Models BCC/BCR-175
Models BFR/BCR-350

SERVICE MANUAL

Henny Penny Blast Chiller/Freezer

BFR/BCR-350

BCC/BCR-175

BCC/BCR-140

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be represented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

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SECTION 1. INTRODUCTION

1-1. BLAST CHILLER/

The Henny Penny Blast Chiller are designed to carry out fast refrigeration of food products. The units are electronically controlled for easy use and for consistent operation. The BCC/BCR-140, will chill up to 140 lbs (65 kg) of product, the BCC/BCR-175 will chill up to 175 lbs (80 kg), and the BCR-350 will chill up to 350 lbs (160 kg) of product. The BFR-350 chills and freezes up to 350 lbs. (160 kg) of product.

1-2. FEATURES

- Interior and Exterior made of 304 Stainless Steel
- Electronic Controls with Self Diagnostics
- Manual De-icing of the Interior by Electrical Heater
- Multi-Sensored Frigiprobe food probe
- Easily Maintained
- The BCC-140 and BCC-175 have water cooled condensing units
- The BCR-140, BCR-175, and BCR-350 are shipped without condensing units
- HACCP Printer capabilities
- The BCC/BCR-140 and 175 can use the combi, MOR-20
- The BFR and BCR-350 can use the combi, MOR-40

1-3. PROPER CARE

As in any unit of food service equipment, the Blast Chiller does require care and maintenance. Suggestions for the proper care and maintenance are contained in this manual.

The conscientious use of the recommended procedures, coupled with regular maintenance, will result in few repairs to the equipment. When such repairs are required, they may be accomplished by following the repair steps contained in this manual.

1-4. ASSISTANCE

Should you require outside assistance, just call your local independent distributor maintained by Henny Penny Corporation.

In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 800-417-8405 toll free, or 937-417-8405.

1-5. SAFETY

The Henny Penny Blast Chiller has may safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or safety related, the words WARNING, CAUTION, and NOTE are used. Their usage is described below.

WARNING

The word WARNING is used to alert you to a procedure, that if not performed properly, might cause personal injury, such as burns and/or loss of sight, and damage to the unit.

CAUTION

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the unit, or product.

NOTE

The word NOTE is used to highlight especially important information.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation for the Henny Penny Blast Chiller.

NOTE

Installation of this unit should be performed only by a qualified service technician.

WARNING

Do not puncture the skin of the Blast Chiller with drills or screws, as component damage or electrical shock could result. Also, if the unit is shipped with a compressor, **Do Not** lay the unit on its side. If the unit has been on its side, the unit must be in an upright position for at least an hour before power is applied to the unit. Check all components for signs of being loose or damaged, and make sure the system has refrigerant. Failure to follow these instructions may cause damage to the components.

2-2. UNPACKING

The Henny Penny Blast Chiller has been tested, inspected, and expertly packed to insure arrival at its destination in the best pos sible condition. The cabinet rests on a wooden skid and is then packed inside a wooden box with sufficient padding to withstand normal shipping treatment.

NOTE

Any shipping damage should be noted in the presence of the delivery agent and signed prior to his or her departure.

To remove the Henny Penny Blast Chiller from the box, you should:

1. Carefully cut banding straps.
2. Remove box from around unit.
3. Lift the unit off the skid.

WARNING

The BCC/BCR-140 and BCC/BCR-175 weighs between 400 (181 kg) and 550 lbs (249 kg), and the BFR and BCR-350 weigh approximately 770 lbs (350 kg). Take care when lifting units to prevent personnal injury.

2-2. UNPACKING (Continued)

4. Open door and remove packing from the inside of the unit.
5. Peel off any protective covering from the exterior of the cabinet.
6. Your Blast Chiller is now ready for operation.

CAUTION

If the blast chiller has been laid on its side, the unit must be sitting upright for at least an hour before applying power to the unit. Check all components for signs of being loose or damaged, and make sure the system has refrigerant. Failure to follow these instructions may cause damage to the components. Failure to follow these instructions could cause damage to the compressor.

NOTE

Be certain to save any literature that is packed inside the cabinet, or separate boxes.

2-3. ELECTRICAL

BCC-140
- 200 V, 50-60 Hz, 3 phase
- 208-240 V, 60 Hz, 3 phase
- 230 V, 50 Hz., 1 phase

BCC-175
- 200 V, 50-60 Hz, 3 phase
- 208-240 V, 60 Hz, 3 phase
- 400 V, 50 Hz., 3N phase

BCR-140 and 175
- 208-240 V, 60 Hz, single phase
- 230 V, 50 Hz, single phase
- 200 V, 50-60 Hz., single phase

BFR and BCR-350
- 200 V, 50-60 Hz, 3 phase
- 208-240 V, 60 Hz, 3 phase
- 400 V, 50 Hz., 3N phase

The data plate, located inside of the unit, will specify the correct electrical supply. The unit requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.

WARNING

The cabinet must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

2-3. ELECTRICAL (Continued)

Refer to the table below for electrical ratings for both models.

Model No.	Volts	Watts	Amps	Freq.	Phase
BCC-140	200	4700	18	50/60	3
	208-240	4700	18	60	3
	230	4700	20	50	1
BCC-175	200	5800	20	50/60	3
	208-240	5800	20	60	3
	400	5800	9	50	3N
BCR-140	208-240	2400	12	60	1
	230	2400	10	50	1
	200	2400	12	50-60	1
BCR-175	200	2400	12	50/60	1
	208-240	2400	12	60	1
	230	2400	12	50	1
BFR & BCR-350	200	4100	15	50/60	3
	208-240	4100	15	60	3
	400	4100	10	50	3N

2-4. LOCATION

The Blast Chillers should be placed in an area where the doors can be opened, for loading and unloading, without interruption. For proper operation, the cabinet must be level.

For maximum efficiency, if the air temperature of the premises is more than 100° F (38° C), the room should have adequate ventilation, taking into account for the heat emitted by the unit.

Clearances should be as follows:

BCC/BCR-140
Top ..... 16 in. (400 mm) for air circulation
Left Side ... 4 in. (100 mm) for air circulation
Right Side . 8 in. (200 mm) for air circulation
Back ..... 4 in (100 mm) for air circulation
Front ..... 26 3/8 in (668 mm) for door swing

BCC/BCR-175
Top ..... 16 in. (400 mm) for air circulation
Sides ..... 3 in. (70 mm) for air circulation
Front ..... 33 3/8 in. (847 mm) for door swing

BFR & BCR-350
Top ..... 16 in. (400 mm) for air circulation
Sides ..... 3 in. (70 mm) for air circulation
Pass Thru- Front and Back ... 38 1/8 in (970 mm) for door swing
Solid Back- Front ..... 38 1/8 in. (970 mm) for door swing
Back ..... 4 in. (100 mm) for air circulation

2-5. REFRIGERANT INFORMATION

	Refrigerant Type	Amount of Refrig.	Design Pressure High	Design Pressure Low
BCC-140	R404A	6 lbs. (2.7 kg)	406 psig (28 bar)	102psig (7 bar)
BCC-175	R404A	5.5 lbs. (2.4 kg)	406 psig (28 bar)	102 psig (7 bar)

2-6. REFRIGERATION CAPACITIES

BCC/BCR-140

-4° F (-20° C) at 6,800 BTU/hr (2.0 kw)
32° F (0° C) at 16,000 BTU/hr (4.7 kw)

BCC/BCR-175

-4° F (-20° C) at 11,300 BTU/hr (3.3 kw)
32° F (0° C) at 38,800 BTU/hr (9.0 kw)

BCR-350

-4° F (-20° C) at 25,000 BTU/hr (7.3 kw)
32° F (0° C) at 58,000 BTU/hr (17.0 kw)

BFR-350

-4° F (-20° C) at 81,900 BTU/hr (24.0 kw)
-40° F (-40° C) at 35,500 BTU/hr (10.4 kw)

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the Blast Chiller. Sections 1, 2, and 3 should be read, and all instructions should be followed before operating the cabinet.

This section contains an explanation of all controls and components and information on operating procedures and daily maintenance.

CAUTION

If the blast chillers (that have compressors shipped with them) have been laid on its side, the unit must be sitting upright for at least an hour before applying power to the unit. Check all components for signs of being loose or damaged, and make sure the system has refrigerant. Failure to follow these instructions may cause damage to the components. Failure to follow these instructions could cause damage to the compres sor.

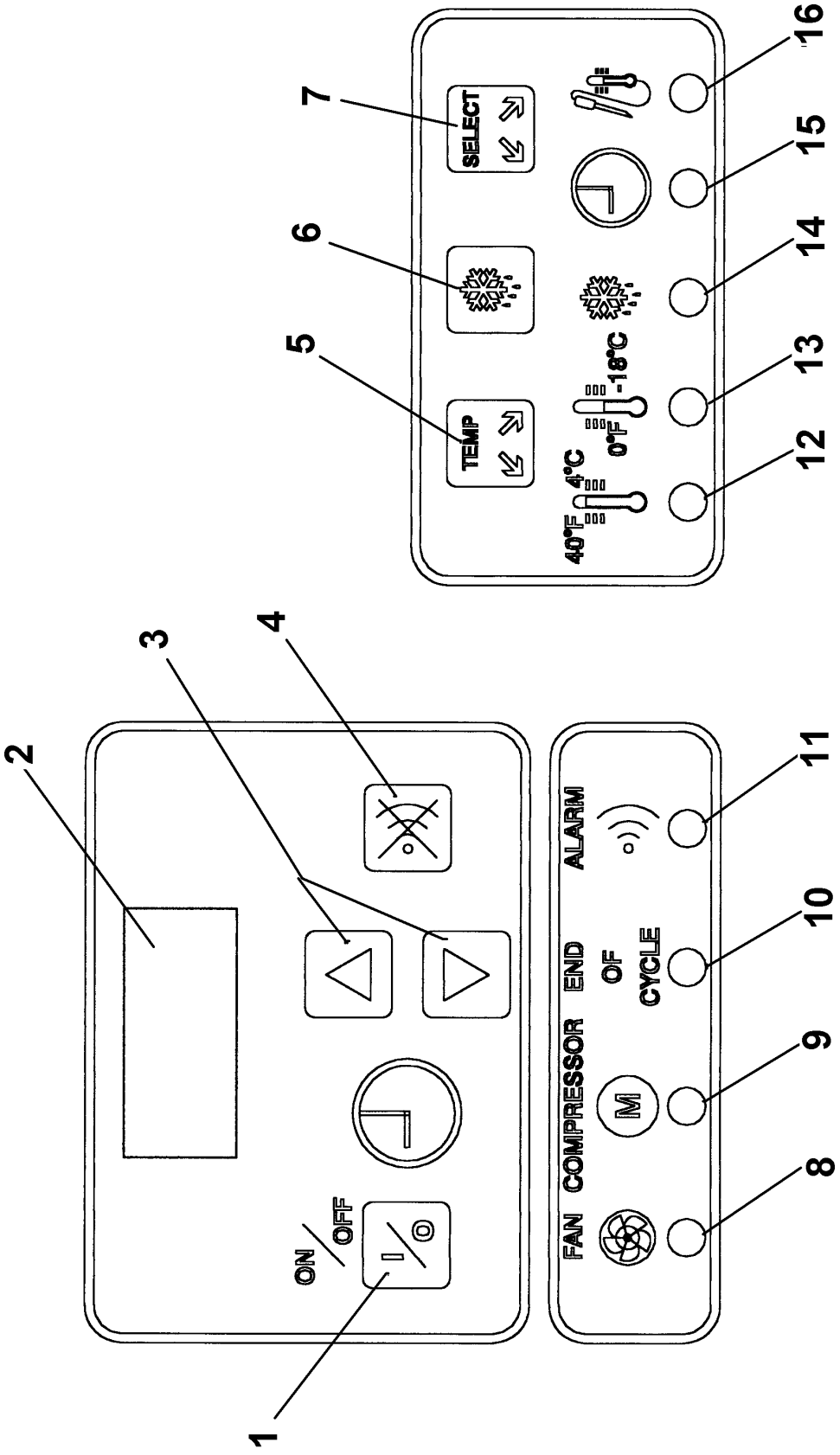
3-2. OPERATING CONTROLS

Pages 3-1 to 3-4 identifies and describes the function of all the operating controls.

Fig. No.	Item No.	Description	Function
3-1	1	On/Off Button	The On/Off button, when pressed, is a button on the control panel that starts a chilling cycle. It also must be pressed before any changes to the controls can be made, and to start and stop the De-ice cycle.
3-1	2	Digital Display	The Digital Display shows the temperatures, the time (in a timing cycle), and the information in the technical mode.
3-1	3	Up and Down Arrows	The Up and Down Arrows are used when changing times or settings.
3-1	4	Alarm Button	The Alarm button is used to stop the optional alarm buzzer and to enter the technical mode.
3-1	5	Temp Button mode.	The Temp button is used to select either the chilling
3-1	6	De-ice Button	The De-ice button is used to remove ice that may have formed on the evaporator during a chilling cycle.

3-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
3-1	7	Select Button	The Select button is used to choose between a timing cycle or a cycle using the food probe.
3-1	8	Fan LED	The Fan LED is a green light which illuminates when the fan is running.
3-1	9	Compressor LED	The Compressor LED is a green light which illuminates when the compressor is running.
3-1	10	End-of-Cycle LED	The End-of-Cycle LED is a green light which illuminates at the end of a timing cycle, or food probe cycle.
3-1	11	Alarm LED	The Alarm LED is a red light which illuminates when the unit senses a fault in the system. (Ex: AL 1, AL 2, etc.).
3-1	12	Chill LED	The Chill LED is a green light which illuminates when the chilling mode is selected.
3-1	13	Freeze LED **(Only applicable on BFR units)**	The Freeze LED is a green light which illuminates when the freezing mode is selected.
3-1	14	De-ice LED	The De-ice LED is a green light which illuminates when the de-ice button is pressed.
3-1	15	Timer LED	The Timer LED is a green light which illuminates when the timing cycle is selected.
3-1	16	Frigiprobe LED	The Frigiprobe LED is a green light which illuminates when the food probe mode is selected.


1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
ON/OFF
I/O
SELECT
TEMP
40°F 4°C
0°F -18°C
FAN
COMPRESSOR
END OF CYCLE
ALARM
M

3-3. BASIC OPERATION

The Henny Penny Blast Chillers can chill food products with a core temperature of 149ºF (65ºC), down to 40ºF (4ºC) within 4 hours (room ambiant temperature may impact time it takes to reach the desired temperature). But, for the above statements to be accurate, the following conditions must be met:

a. The food product must not be thicker than 1¾ to 2 inches (40 to 50 mm.)

b. Meats should be placed directly onto the racks, but products in pans should be covered if possible. The steam from the product can form ice on the evaporator, which will increase the chilling or freezing time.

c. A minimum clearance of 1 inch (25 mm) between pans.

d. The best dishes or pans to use are stainless steel or aluminum. Do not use polycarbonate (plastic) pans. The polycarbonate acts as an insulator around the food product and makes it hard to chill.

e. Do not exceed the product weight capacity specified by the particular model of blast chiller. The BCC/BCR-140 has a 140 lbs.(65 kg) capacity, the BCC/BCR-175 has a 175 lb. (80 kg) capacity, and the BCR-350 has a 350 lb. (160 kg.) capacity.

Start-up

1. Load all the product at one time, so the door does not need to be opened while in operation.

2. If using the food probe, place probe into product that is located on the left side, middle of the unit.

3. Press the ON/OFF button to turn unit on. The fan and compressor LEDs should come on after 25 seconds.

4. Press the Temp button to select the chilling mode. (Chill mode or freeze mode can be selected on BFR units).

NOTE

The chilling LEDs, and the timing or food probe LEDs, will stay on with the power switch turned to the OFF position.

3-3. BASIC OPERATION (Continued)

5. Press the Select button to choose the food probe mode or the timing mode. With the Frigiprobe mode selected, the digital display will alternately show the core temperature of the product, and the elapsed time of the cycle. If the timing mode is selected, the digital display will alternately show the air temperature and the time (hours and minutes) remaining in the cycle.

NOTE

The buzzer will sound 1 minute after the food probe mode is selected, unless the temperature is above 140ºF (60ºC). Then the buzzer will sound when 140ºF (60ºC) is reached.

6. Set the time in the timing cycle, if necessary, using the Up and Down buttons. The time is affected by the thickness of the food product, weight, food loading temperature, and food's packaging. The buzzer will sound 1 minute into the timing cycle.

NOTE

Avoid opening the door once the cycle has started. This will lengthen the time it takes to reach the desired temperature.

7. At the end of the cycle (40ºF (4ºC) in the food probe mode) the buzzer will sound and the unit will automatically start the hold cycle. The buzzer will sound for 30 seconds, or press the Alarm button to stop it. In the hold cycle, the product will be held at 37ºF (3ºC) in the chilling mode.

8. The product can remain in the unit for up to 12 hours, or can be removed from the unit and placed in a cold storage case.

3-3. BASIC OPERATION (Continued)

A temperature conversion chart is provided for your convenience:

Temperature Conversion Chart

88°C	190°F
80°C	176°F
70°C	158°F
65°C	149°F
60°C	140°F
50°C	122°F
40°C	104°F
30°C	86°F
10°C	50°F
4°C	40°F
0°C	32°F
-10°C	14°F
-20°C	-4°F
-30°C	-22°F
-40°C	-40°F

3-4. DE-ICING

Henny Penny recommends to perform the de-icing process after every 3 cycles, and at the end of each day. This will eliminate any ice that may have formed around the evaporator during the chilling cycle. Failure the follow this procedure will increase the time it takes to cool the product and may lead to unsafe product.

1. Remove all product from the unit.

2. Close the door.

3. Press the ON/OFF button to turn the unit on.

4. Press the De-ice button. The digital display will now show "d. 01". The compressor will not come on, but the evaporator fan will come on and pull warm air across the evaporator, created by the de-icing elements.

5. Allow the de-ice cycle to run for a minimum of 10 minutes and a maximum of 25 minutes. The unit will automatically turn off when the evaporator has been de-iced, and reached a temperature of 77ºF (25ºC).

NOTE

If the above procedures does not remove all the ice from the evaporator, the length of time, and the temperature at which the de-ice cycle turns the unit off, can be adjusted. See the Programming section.

3-5. CLEANING

Daily:

1. Remove all electrical power supplied to the unit by turning off the wall circuit breaker.

2. Remove all product from the unit.

3. Remove the racks and pans from the unit and clean with soap and water at a sink.

4. Clean all surfaces with a soft cloth, soap and water. DO NOT USE ABRASIVE CLEANSERS.

   CAUTION

   DO NOT use abrasives, such a steel wool, or abrasive cleaners, such as, chlorine, bromine, iodine, or ammonia chemicals to clean the unit. These will deteriorate the stainless steel and greatly reduce the life of the unit.

5. Clean around the electronic controls and the door seal with a soft, damp cloth.

   CAUTION

   DO NOT use large quantities of water, or a spray hose to clean the unit. Damage to the components could result.

6. Reconnect the electrical power to the unit and unit is now ready for operation.

Monthly: BCC-140 Only

At least once a month the air condenser needs to be cleaned of dust or obstructions for the unit to run effeciently and to reduce energy use of the unit.

1. Remove all electrical power supplied to the unit by unplugging the power cord from the wall, or by turning off the wall circuit breaker.

2. Using a flathead screwdriver, remove the screws from the front panel of the unit. Pull panel down and press in on the side of the panel to release the tabs, and remove the panel from the unit.

3-5. CLEANING (Continued)

3. Use a vacuum cleaner, or soft brush to remove the dust, or other obstructions from the condenser.

4. Finish cleaning with compressed air if possible.

CAUTION

DO NOT use a wire brush to clean the condenser, or damage to the condenser could result.

5. Replace the front panel, and reconnect the electrical supply, and unit is now ready for use.

3-6. SEASONAL OR PROLONGED SHUTDOWN

1. Remove all electrical power supplied to the unit by turning off the wall circuit breaker.

2. Make sure the inside of the unit is clean and completely dry.

3. Leave the door slightly ajar to prevent smells from developing inside the unit.

3-7. PROGRAMMING

Information about the operation settings can be accessed by pressing the Alarm button. These settings can also be changed while in the different steps. The following information can be accessed:

NOTE

After pressing the Alarm button, a delay will occur before the desired number will appear in the display, and the number in the left column will show for 2 seconds. You then only have 12 seconds to change the setting.

00

1. **Not Available at this time.**

01

2. **Not Available at this time.**

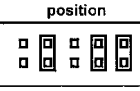
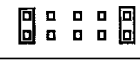
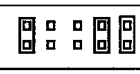
02

3. **Internal air temperature.** Press the Alarm button three times and the digital display will show the air temperature during a food probe cycle.

03

4. **Evaporator temperature.** Press the Alarm button 4 times and the digital display will show the evaporator temperature during the de-icing cycle.

04

APPLICATION	Jump link position	Code N°
Blast Chiller without frigiprobe (Quick Freezing operation impossible)		5
Blast Chiler with frigiprobe (Quick Freezing operation impossible)		6
Blast Chiller / Freezer (mixed) without Frigiproge		8
Blast Chiller / Freezer (mixed) with Frigiproge		9

5. **Type of program setting indicated by the jumper link located on the control board.** Press the Alarm button 5 times and the digital display will show a number between 5 and 9, which indicates the position of the jumper on the control board. The control panel area does not have to be accessed to obtain the information.(See chart at left). Henny Penny controls should show a "6" in the display.

05

6. **Temperature of the holding cycle, after the chilling.** Press the Alarm button 6 times and the digital display will show the air temperature. This is the temperatures the unit will stay at during the hold cycle.

3-7. PROGRAMMING (Continued)

The holding temperature can be changed at this time by using the Up and Down buttons. Factory setting for air temperature is 37ºF (3ºC). The minimum temperature setting is 32ºF (0ºC), and the maximum temperature is 50ºF (10ºC).

06

7. **Maximum duration of de-icing cycle (minutes).** Press the Alarm button 7 times and the digital display will show the time duration of the de-icing cycle. The factory setting is 25 minutes, but this can be changed to a maximum setting of 60, or a minimum of 25, by using the Up and Down buttons.

07

8. **Evaporator temperature for the end of de-icing cycle.** Press the Alarm button 8 times and the digital display will show the evaporator temperature at which the controls will automatically turn off the de-icing cycle. The factory setting is 77ºF (25ºC), but this can be changed to a maximum setting of 59ºF (15ºC), or the minimum of 50ºF (10ºC), by using the Up and Down buttons.

08

9. **Temperature differential before high air temperature alarm.** Press the Alarm button 9 times and the digital display will show the number of degrees, above the holding temperature, at which an alarm will sound, indicating the hold temperature is too high.

The factory air temperature setting is 27ºF (15ºC), but can be changed to a maximum setting of 54ºF (30ºC), or a minimum temperature of 7ºF (4ºC) by pressing the Up or Down buttons.

09

10. **Temperature differential before low air temperature alarm.** Press the Alarm button 10 times and the digital display will show the number of degrees, below the holding temperature, at which an alarm will sound, indicating the hold temperature is too low.

The factory air temperature setting is 27ºF (15°C), but can be changed to a maximum setting of 54ºF (30°C), or a minimum of 18ºF (10°C) by pressing the Up and Down buttons.

3-7. PROGRAMMING (Continued)

10

11. The duration of time the temperatures, (in 9 and 10 above), must remain at before the alarms will sound. Press the Alarm button 11 times and the digital display will show the time at which the high and low temperatures (no. 9 and 10 above) must remain at, before the alarm will sound.

The factory setting is 20 minutes, but can be changed to a maximum setting of 60 minutes, or a minimum of 10 minutes by pressing the Up and Down buttons.

This means, that the temperature must remain at a too high, or too low temperature for 20 minutes before an alarm will sound.

11

12. International Only. A Frigiprobe sensor temperature which can turn off the compressor, in a chilling cycle, to prevent freezing of the product. Press the Alarm button 12 times and the digital display will show the temperature, at which a sensor in the Frigiprobe will turn off the compressor during a Frigiprobe mode. This will prevent the outer surfaces of the product from freezing, however the cooling time will be greatly increased.

The factory setting is 39ºF (4ºC), but can be changed to a maximum setting of 122ºF (50ºC), or a minimum of 32ºF (0ºC) by pressing the Up and Down buttons.

NOTE

Do not change this setting lower than the setting used in parameter 22, (next page).

NOTE

This function will only activate when the factory setting is changed to above 40ºF (4ºC). **England must have a setting of 3ºC (37ºF).**

12

13. Re-initialize the controls to factory settings. Press the Alarm button 13 times and the digital display will show "dEF", at which time the Up button is pressed and the unit will shut down. Re-initialization is now complete.

NOTE

After re-initialization, the controls will default back to factory settings. The temperature will be in Celsius and the values in steps 12, 16, and 18, of this section, will need to checked to be accurate for the country in which the unit is installed.

3-7. PROGRAMMING (Continued)

20

14. Blast chilling, low side air temperature limit, when using the Frigiprobe, in step 12 of this section. Press the Alarm button 14 times and the low side air temperature, at which the compressor cycles on and off, will show in the display. This temperature is used in preventing the product from freezing, while in the chilling mode, which is described in step 12.

The factory setting is -4ºF (-20ºC), but can be changed to a maximum setting of 32ºF (0ºC), and a minimum setting of -31ºF (-35ºC), by using the Up and Down buttons.

21

15. Blast chilling, high side air temperature limit, when using the Frigiprobe, in step 12 of this section. Press the Alarm button 15 times and the high side air temperature, at which the compressor cycles on and off, will show in the display. This temperature is used in preventing the product from freezing, while in the chilling mode, which is described in step 12.

The factory setting is 32ºF (0ºC), but can be changed to a maximum setting of 50ºF (10ºC), and a minimum setting of 23ºF (-5ºC), by using the Up and Down buttons.

22

16. Frigiprobe, end of cycle temperature setting. Press the Alarm button 16 times, and the temperature at which ends the food probe cycle and starts the hold cycle, will show in the display.

The factory setting is 39ºF (4ºC), but can be changed to a maximum setting of 50ºF (10ºC), and a minimum setting of 32ºF (0ºC), by using the Up and Down buttons.

NOTE

The maximum settings for U.S.A. is **39ºF (4ºC)**, and for England is **37ºF (3ºC)**.

3-7. PROGRAMMING (Continued)

23

17. Frigiprobe temperature for when the buzzer sounds at the start of a cycle. Press the Alarm button 17 times, and the temperature that the buzzer will sound when the product has reached the "danger zone" temperature, and must be cooled to a "safe" temperature within the recommended time, will be shown in the display.

The factory setting is 140ºF (60ºC), but can be changed to a maximum setting of 176ºF (80ºC), and a minimum setting of 122ºF (50ºC), by using the Up and Down buttons.

NOTE

The settings for the U.S.A. must be 140ºF (60ºC) and for England, 158ºF (70ºC).

30

18. Selecting Fahrenheit or Celsius. Press the Alarm button 18 times and ºF or ºC will show in the display. Use the Up and Down buttons to toggle from ºF to ºC, or vice versa.

SECTION 4. TROUBLESHOOTING

4-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy to read table.

If a problem occurs during the first operation of a new cabinet, recheck the installation per section 2 of this manual.

Before troubleshooting always recheck the operating procedure per section 3 of this manual.

4-2. TROUBLESHOOTING

To isolate a malfunction proceed as follows:

1. Clearly define the problem (or symptom) and when it occurs.

2. Locate the problem in the troubleshooting table.

3. Review all possible causes, then one-at-a-time work through the list of corrections until the problem is solved.

WARNINGS

In the event of a system failure, the digital display will show an alarm message. These messages are coded; "AL 1", "AL-2", "AL-3", "AL-5", and "AL-6". When an alarm occurs, the red alarm LED will illuminate and a buzzer (optional) will sound . Press the Alarm button to stop the buzzer.

NOTE

The unit can operate on Auto Back-up if an alarm sounds for a faulty probe. Must select the timing mode, and enter a time.

Display	Cause	Correction
AL-1	Faulty air temperaure probe	Replace the probe. Unit can operate on Auto Back-up until a new probe is installed.
AL-2	Faulty evaporator probe	Replace the probe. The de-icing cycle can operate at 50% of the setting in step 7 of the Programming section.
AL-3	Faulty Food Probe	Replace the probe. The food probe mode will not operate, but the unit will operate in the timing mode.

4-2. TROUBLESHOOTING (Continued)

ALARMS

Display	Cause	Correction
AL-5	Temperature too low in the hold mode.	Faulty control board - replace control board. Faulty contactor - replace contactor.
AL-6	Temperature too high in the hold mode.	Faulty control board - Replace board. Door opened too much - Make sure door stays closed as much as possible.

Problem	Cause	Correction
The evaporator is iced-up after a de-icing cycle.	Faulty De-icing Heater	Replace De-icing Heater
	Evaporator temperature at end of de-icing cycle too low.	Increase the setting of step 8 in Section 3.
	Maximum time of de-icing cycle too short.	Increase the setting of step 7 in Section 3.
Too much water on evaporator fins.	The unit has been shut down without a de-icing cycle.	Start a de-icing cycle.
Slow to decrease in temperature (decline in performance)	Compressor not working properly	Check compressor and replace if neccessary.
	Evaporator fan not working properly	Check the fan and replace if neccessary.
	Temperature of room too high.	Ventilate the room.
	Not enough clearance around unit.	Change the location of the unit. (See section 2-4)

4-2. TROUBLESHOOTING (Continued)

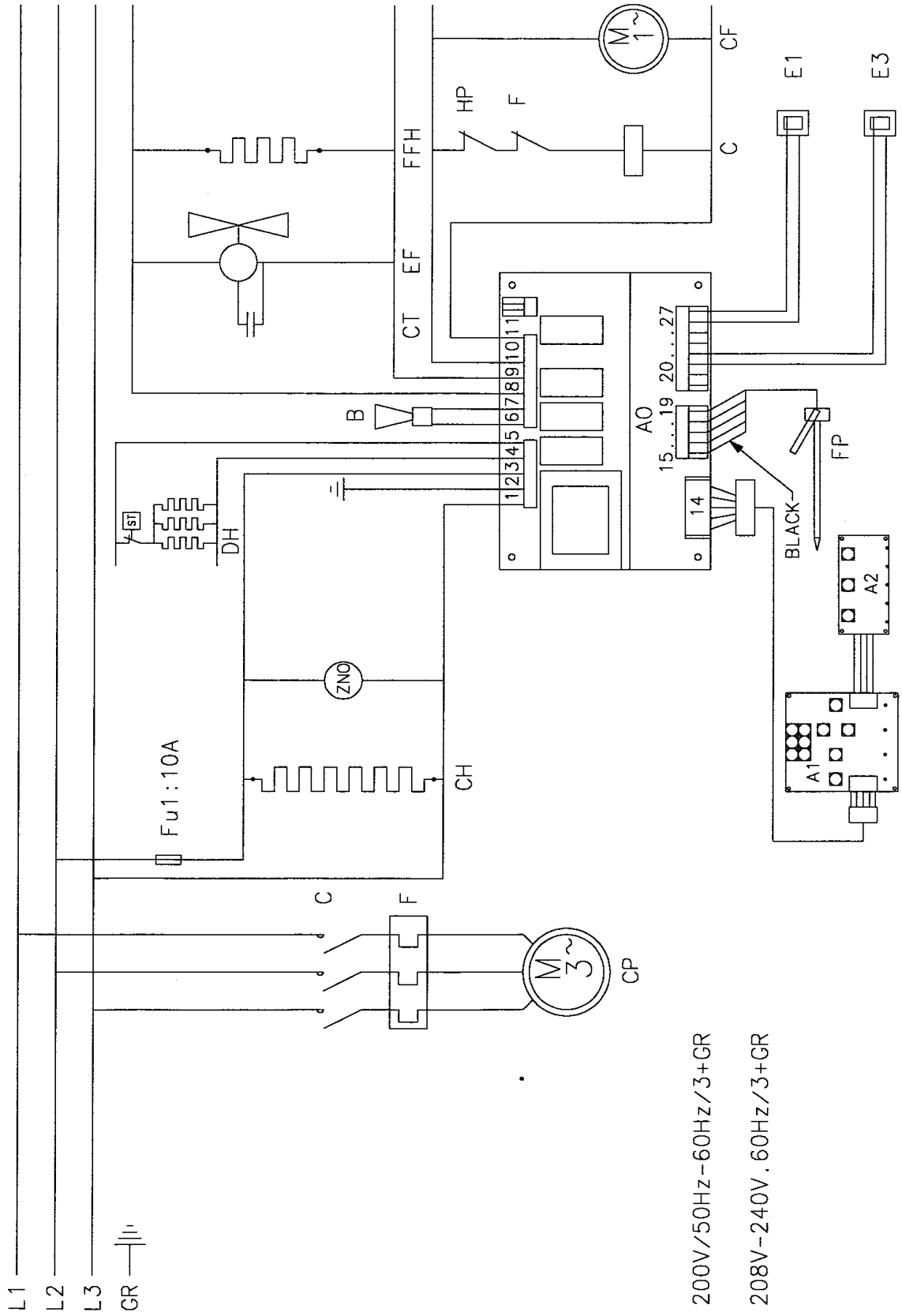
Problem	Cause	Correction
Slow to decrease in temperature (decline in performance)	Condenser obstructed by dirt.	Clean the Condenser.
	Evaporator iced up.	Perform a de-icing cycle.
	Refrigerating problem	Check refrigeration circuit and components.
Display temperature does not match the actual inlet air temperature. (No alarm)	In Frigiprobe mode, the display shows the product temperature.	Normal
	In timer mode, or hold mode, the probe may be showing the wrong temperature.	Ohm out the probe and check the reading with the table on page 4-5. Change the probe if it is out of tolerance.
Green compressor indicator light on and the compressor not working, or working sometimes.	Compressor and condenser fan do not work: - Faulty contactor	Check contactor and change if neccessary.
	- Faulty control board relay-no voltage across terminals 10-11.	Replace control board.
	Compressor works, but condenser fan does not: - Faulty condenser fan	Replace fan.
	Compressor and condenser fan work together: - Faulty protection component for the compressor (overload protector, potential relay, start and run capacitor)	Check items and replace if neccessary.
	- Faulty overload protector of condenser fan.	Check fan and replace if necessary.

4-2. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
Green compressor indicator light off and compressor is working.	Voltage across terminals 10-11 of control board: - Control board relay bad	Replace control board.
	No voltage across terminals 10-11 of control board: - Faulty contactor.	Replace contactor.
Green fan indicator light on and fan(s) not working.	Voltage across terminals 8-9 of control board. - Fan or capacitor bad	Replace fan or its capacitor.
	- Fan thermo-switch tripped.	Allow the fan motor to cool to see if the fan comes back on. If the fan does not come back on, or it keeps tripping, replace the fan.
	No voltage across terminals 8-9 of control board: - Faulty control board relay.	Replace control board.
All indicator lights off and On/Off switch will not operate.	Check electrical supply.	Plug unit into receptacle, or reset wall circuit breaker.
	Fuse of control board blown.	Change the fuse.
	No voltage from the control board transformer.	Change the control board.
	Connector between the control board and display board not connected properly.	Check the connection.
	Bad wire in the connector between the control board and display board.	Replace the connector.

RESISTANCE-TEMPERATURE CONVERSION TABLE FOR PROBES

TEMP. °C	TEMP. °F	R KΩ
-40	-40	336.6
-39	-38,2	315.0
-38	-36,4	295.0
-37	-34,6	276.4
-36	-32,8	259.0
-35	-31	242.8
-34	-29,2	227.8
-33	-27,4	213.8
-32	-25,6	200.6
-31	-23,8	188.4
-30	-22	177.0
-29	-20,2	166.4
-28	-18,4	156.5
-27	-16,6	147.2
-26	-14,8	138.5
-25	-13	130.4
-24	-11,2	122.9
-23	-9,4	115.8
-22	-7,6	109.1
-21	-5,8	102.9
-20	-4	97.12
-19	-2,2	91.66
-18	-0,4	86.54
-17	1,4	81.72
-16	3,2	77.22
-15	5	72.98
-14	6,8	69.00
-13	8,6	65.26
-12	10,4	61.76
-11	12,2	58.46
-10	14	55.34
-9	15,8	52.42
-8	17,6	49.66
-7	19,4	47.08
-6	21,2	44.64
-5	23	42.34
-4	24,8	40.16
-3	26,6	38.12
-2	28,4	36.20
-1	30,2	34.38
0	32	32.66
1	33,8	31.04
2	35,6	29.50
3	37,4	28.06
4	39,2	26.68
5	41	25.40
6	42,8	24.18
7	44,6	23.02
8	46,4	21.92
9	48,2	20.88
10	50	19.90
11	51,8	18.97
12	53,6	18.09
13	55,4	17.26
14	57,2	16.46
15	59	15.71
16	60,8	15.00
17	62,6	14.32
18	64,4	13.68
19	66,2	13.07
20	68	12.49
21	69,8	11.94
22	71,6	11.42
23	73,4	10.92
24	75,2	10.45
25	77	10.00
26	78,8	9.574
27	80,6	9.166
28	82,4	8.778
29	84,2	8.408
30	86	8.058
31	87,8	7.722
32	89,6	7.404
33	91,4	7.098
34	93,2	6.808
35	95	6.532
36	96,8	6.268
37	98,6	6.016
38	100,4	5.776
39	102,2	5.546
40	104	5.326
41	105,8	5.118
42	107,6	4.918
43	109,4	4.726
44	111,2	4.544
45	113	4.368
46	114,8	4.202
47	116,6	4.042
48	118,4	3.888
49	120,2	3.742
50	122	3.602
51	123,8	3.468
52	125,6	3.340
53	127,4	3.216
54	129,2	3.098
55	131	2.986
56	132,8	2.878
57	134,6	2.774
58	136,4	2.674
59	138,2	2.580
60	140	2.488
61	141,8	2.400
62	143,6	2.316
63	145,4	2.234
64	147,2	2.158
65	149	2.082
66	150,8	2.012
67	152,6	1.942
68	154,4	1.876
69	156,2	1.813
70	158	1.751
71	159,8	1.693
72	161,6	1.637
73	163,4	1.582
74	165,2	1.530
75	167	1.480
76	168,8	1.432
77	170,6	1.385
78	172,4	1.341
79	174,2	1.298
80	176	1.256
81	177,8	1.216
82	179,6	1.178
83	181,4	1.141
84	183,2	1.105
85	185	1.071
86	186,8	1.038
87	188,6	1.006
88	190,4	0.975
89	192,2	0.9452
90	194	0.9164
91	195,8	0.8888
92	197,6	0.8620
93	199,4	0.8364
94	201,2	0.8114
95	203	0.7874
96	204,8	0.7642
97	206,6	0.7418
98	208,4	0.7202
99	210,2	0.6994
100	212	0.6792
101	213,8	0.6596
102	215,6	0.6408
103	217,4	0.6226
104	219,2	0.6050
105	221	0.5880
106	222,8	0.5714
107	224,6	0.555
108	226,4	0.5402
109	228,2	0.5252
110	230	0.5108
111	231,8	0.4968
112	233,6	0.4832
113	235,4	0.4702
114	237,2	0.4574
115	239	0.4452
116	240,8	0.4334
117	242,6	0.42.18
118	244,4	0.4106
119	246,2	0.3998
120	248	0.3894
121	249,8	0.3792
122	251,6	0.3694
123	253,4	0.3598
124	255,2	0.3506
125	257	0.3416
126	258,8	0.3328
127	260,6	0.3244
128	262,4	0.3162
129	264,2	0.3082
130	266	0.3006
131	267,8	0.2930
132	269,6	0.2858
133	271,4	0.2788
134	273,2	0.2720
135	275	0.2652
136	276,8	0.2588
137	278,6	0.2526
138	280,4	0.2464
139	282,2	0.2406
140	284	0.2348
141	285,8	0.2292
142	287,6	0.2238
143	289,4	0.2184
144	291,2	0.2134
145	293	0.2084
146	294,8	0.2036
147	296,6	0.1988
148	298,4	0.1942
149	300,2	0.1897
150	302	0.1854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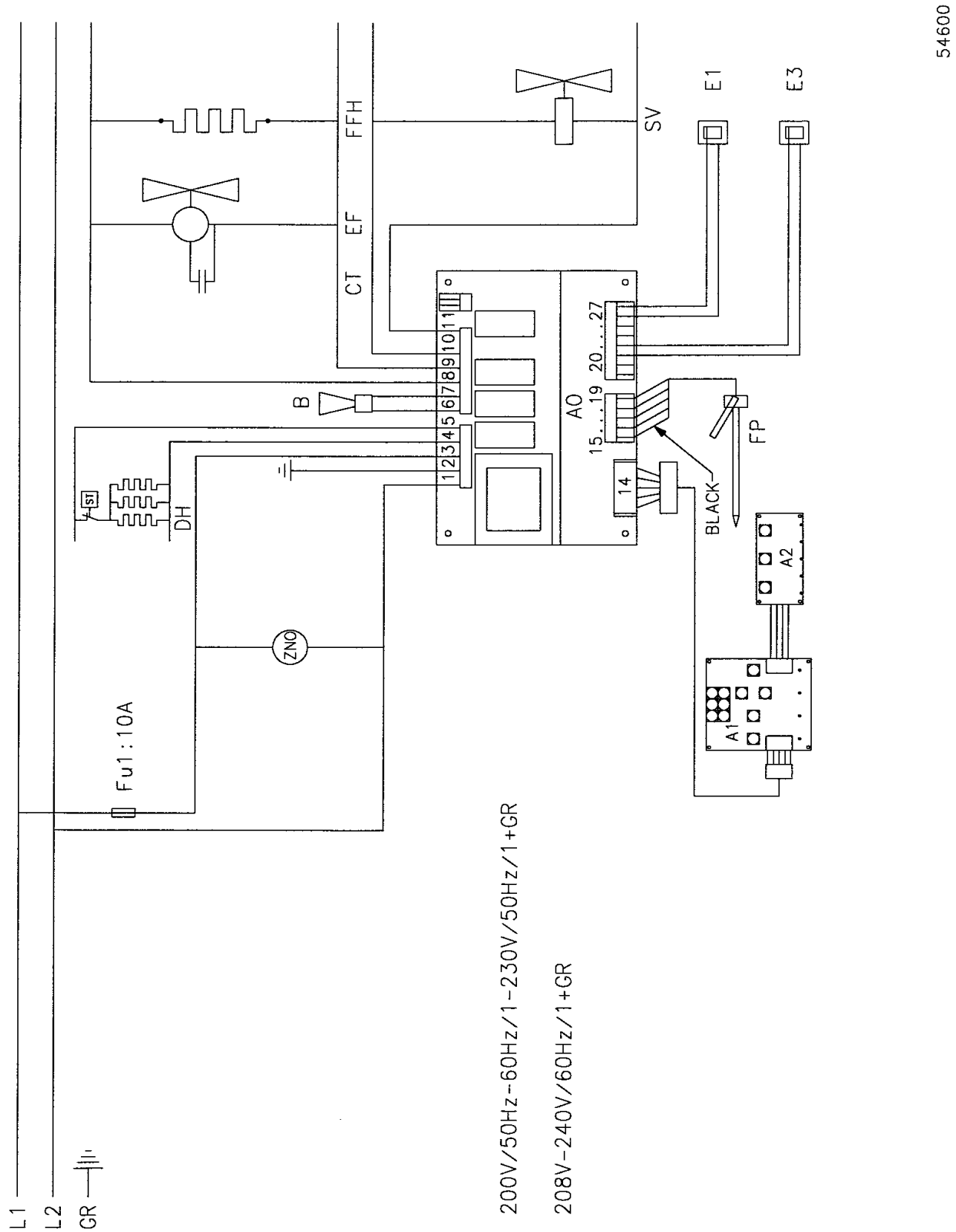
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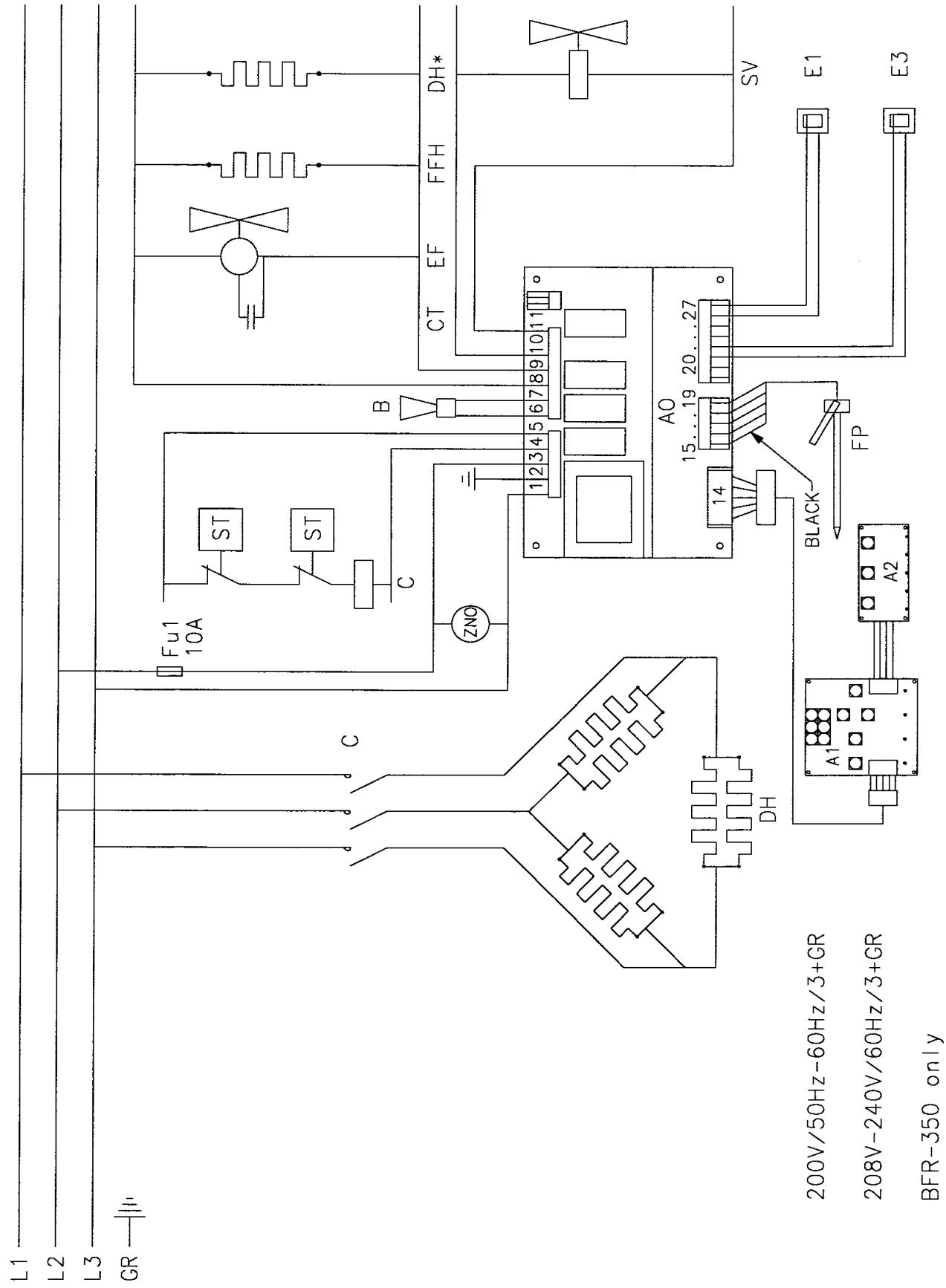
208V-240V/60Hz/1+GR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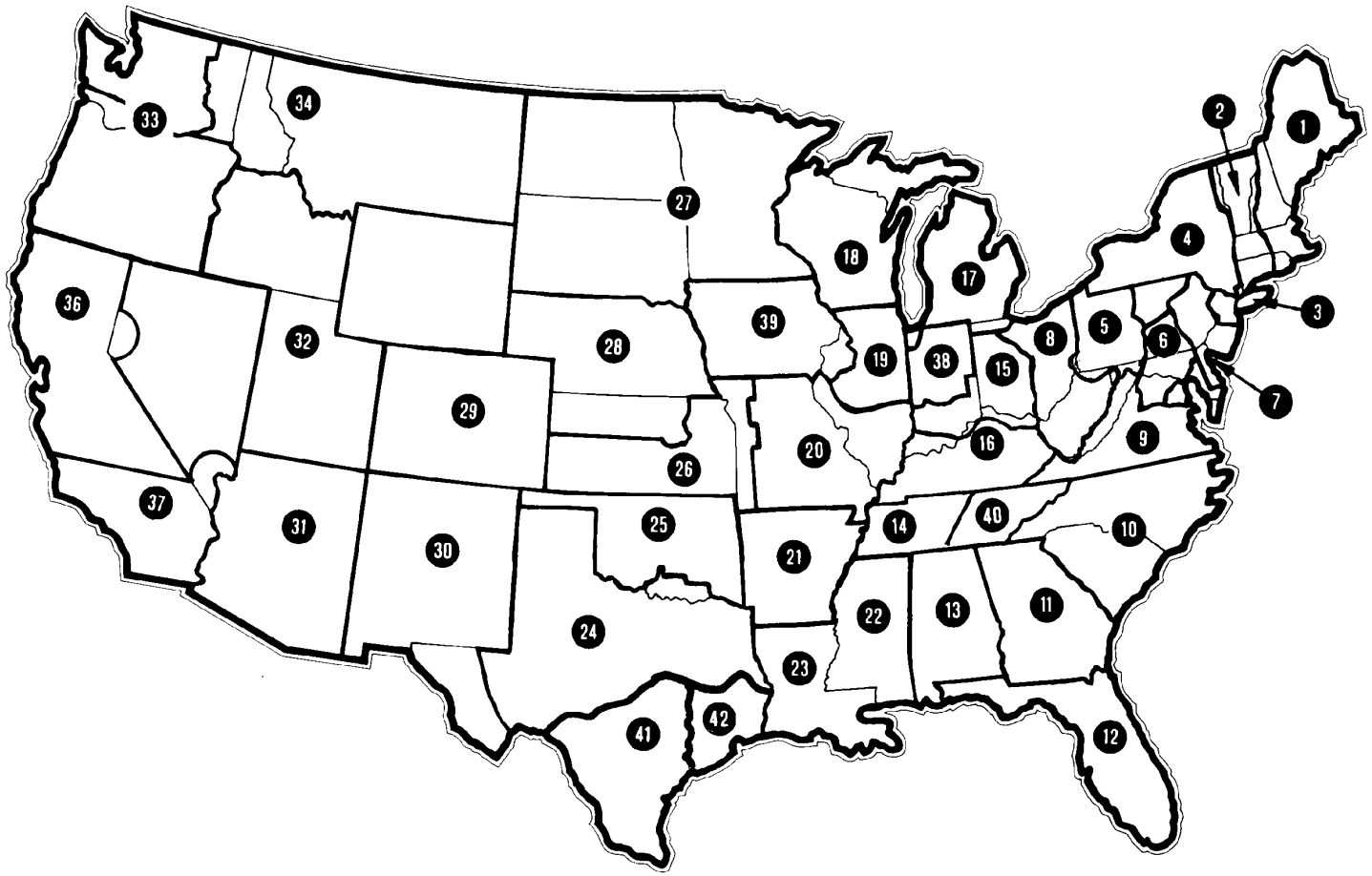
208V-240V/60Hz/3+GR
BFR-350 only

Item No.	Part No.	Description	Quantity BCC 140	BCR 140	BCC 175	BCR 175	BFR/ BCR 350
1	9504.0205	Control PC Board	1	1	1	1	1
2	9503.3692	Display PC Board	1	1	1	1	1
3	9503.3700	Auxiliary Display Board	1	1	1	1	1
4	9503.3759	Connecting Cable	1	1	1	1	1
5	9503.7719	Communication Board	1	1	1	1	1
6	9503.8436	Printer	1	1	1	1	1
7	9503.8428	Printer Connecting Cable	1	1	1	1	1
8	9503.3726	Buzzer - 240V - UL	1	1	1	1	1
9	9500.7936	Drier	1	-	1	-	-
10	9503.6232	De-icing Heater - UL - 500W	3	3	3	3	6
11	9500.7209	Air Probe	1	1	1	1	1
12	9500.7209	Evaporator Probe	1	1	1	1	1
13	9502.6563	Run Capacitor - 4 mF	3	3	3	3	-
14	9560.0334	Evaporator Fan	3	3	3	3	4
15	9505.3963	Evaporator Fan Grid - UL	3	3	3	3	4
16	9502.0400	Frigiprobe	1	1	1	1	1
17	9503.3643	Fuse Holder	1	1	1	1	1
18	9503.3650	Fuse - 10A	1	1	1	1	1
19	9503.0185	Varistor V320LA20A	1	1	1	1	1
20	9503.3601	Control Panel Decal	1	1	1	1	-
20	9503.6224	Control Panel Decal - BCR-350	-	-	-	-	1
21	9503.0920	Contactor - UL/CSA - 3P 23A/AC3	-	-	1	-	1
21	9503.0912	Contactor - UL/CSA - 3P 12A/AC3	1	-	-	-	-
22	9503.3304	Condenser Fan Motor-25W, 230V, 60 Hz	-	-	1	-	-
22	9502.1846	Condenser Fan Motor-120W, 230V, 60 Hz	1	-	-	-	-
23	9501.8644	Water Condenser - 115V	-	-	1	-	-
24	9503.7784	Condenser - UL	1	-	-	-	-
25	9503.3312	Fan Blade for Condenser - BCC-175	-	-	1	-	-
26	9503.6190	Compressor - BCC-175	-	-	1	-	-
26	9502.1762	Compressor - BCC-140	1	-	-	-	-
27	9502.8668	Evaporator - BCC/BCR-175	-	-	1	1	-
27	9501.6283	Evaporator - BCC/BCR-140	1	1	-	-	-
27	9502.8676	Evaporator - BCR-350	-	-	-	-	1
28	9503.6174	Thermal Overload Relay - BCC-175	-	-	1	-	-
28	9503.6158	Thermal Overload Relay - BCC-140	1	-	-	-	-
29	9503.6257	F. Frame Heater-BCC-175; BCR-175/350	-	-	2	2	2
29	9503.7735	Front Frame Heater-75W-BCC/BCR-140	1	1	-	-	-
30	9502.5995	Expansion Valve-BCC-175; BCR-175/350	-	-	1	1	2
30	9502.6951	Expansion Valve - BCC/BCR-140	1	1	-	-	-
30	9502.5383	Expansion Valve - BFR-350	-	-	-	-	2
31	9500.8850	Nozzle-Exp.Valve-BCC-175; BCR-175/350	-	-	1	1	2
31	9500.8843	Nozzle-Expansion Valve - BCC/BCR-140	1	1	-	-	-

Item No.	Part No.	Description	Quantity BCC 140	BCR 140	BCC 175	BCR 175	BFR/ BCR 350
31	9500.8967	Nozzle-Expansion Valve BFR-350	-	-	-	-	2
32	9500.7993	Water Pressure Valve - BCC-175	-	-	1	-	-
33	9503.6182	High Pressure Switch - BCC-140	1	-	-	-	-
34	9502.5045	Liquid Receiver - BCC-140	1	-	-	-	-
34	9550.4585	Door - BCC/BCR-175/350	-	-	1	1	1
34	9550.6630	Door - BCC/BCR-140	1	1	-	-	-
35	9543.0831	Front Panel for Printer - BCC/BCR-175	-	-	1	1	-
35	9542.5989	Front Panel for Printer - BCC/BCR-140	1	1	-	-	-
36	9541.6053	Vert. Evap. Deflector-BCC/BCR-175	-	-	1	1	-
36	9541.7671	Vert. Evap. Deflector-BCR-350	-	-	-	-	1
37	9505.3674	Door Seal - BCC/BCR-175/350	-	-	1	1	1
37	9505.4466	Door Seal - BCC/BCR-140	1	1	-	-	-
38	9501.9998	Floor Door Seal - BCC/BCR-175	-	-	1	1	-
39	9541.8919	Left and Right Side Panels - BCC/BCR-175	-	-	2	2	-
40	9542.5963	LH Panel-BCC-140; LH & RH-BCR-140	1	2	-	-	-
41	9542.7225	Right Side Panel - BCC-140	1	-	-	-	-
42	9543.0419	Top Cover with Condensing Unit-BCC-140	1	-	-	-	-
42	9543.0518	Top Cover w/o Condensing Unit-BCR-140	-	1	-	-	-
42	9543.0427	Top Cover with Condensing Unit-BCC-175	-	-	1	-	-
42	9543.0542	Top Cover w/o Cond.Unit-BCR-175/350	-	-	-	1	1
43	9502.8601	Door Latch - BCC/BCR-175; BCR-350	-	-	1	1	1
43	9501.4551	Door Latch with Strike - BCC/BCR-140	1	1	-	-	-
44	9502.8619	Door Strike - BCC/BCR-175; BCR-350	-	-	1	1	1
45	9502.8585	Door Hinge - BCC/BCR-175; BCR-350	-	-	2	2	1
45	9501.4601	Door Hinge - BCC/BCR-140	1	1	-	-	-
46	9502.8593	Hinge Shim - BCC/BCR-175; BCR-350	-	-	2	2	1
47	9503.6240	High Limit Safety Thermostat	1	1	1	1	2
48	9503.4583	Valve Body - BCR-140/175/350	-	1	-	1	1
40	9503.4591	Coil - BCR-140/175/350	-	1	-	1	1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For Sales or Service Please Contact
The Nearest Henny Penny Distributor

1. **General Services**
100 Hicks Ave.
Medford, MA 02155
(800) 233-1033

2. **Art Cole Associates**
Golden Street
Industrial Park
Meriden, CT 06450
(203) 237-7177

3. **Globe-Monte Metro, Inc.**
47-02 Metropolitan Avenue
Ridgewood, NY 11385
(718) 786-5760

4. **Guertin Dist. Inc.**
5 Technology Drive
East Syracuse, NY 13057-9713
(315) 437-4928
(800) 468-6336

5. **Kreiser Distributing Co.**
13800 Lincoln Highway
N. Huntington, PA 16652
(724) 863-3360

6. **AFS Equipment Company**
9130-X Red Branch Road
Columbia, MD 21045
(410) 964-3770
(800) 969-3770

7. **HP Sales & Service Co.**
200 Rittenhouse Circle, 4-East
Bristol, PA 19007
(215) 785-3250
NJ Watts (800) 477-4379

8. **Astro Food Equipment**
7901 Old Rockside Rd.)
Independence, OH 44131
(216) 619-8821
(800) 367-4237

9. **Carlisle Food Systems, Inc.**
11020 Lakeridge Pkwy.
Ashland, VA 23005
(804) 550-2169

10. **Price-Davis, Inc.**
Route 1, Highway 27
Iron Station, NC 28080
(509) 928-8815
(704) 732-2236
(800) 456-1014

11. **Big A Distributors, Inc.**
P.O. Box 1283
Forest Park, GA 30051
(404) 366-6510
(800) 222-0298

12. **W.H. Reynolds Distributors, Inc.**
4817 Westshore Blvd.
Tampa, FL 33609
(813) 873-2402
Miami-(954) 845-0841
Jacksonville-(904) 781-9054
FL Watts (800) 282-2733

13. **Ber-Vel Distributing Co. Inc.**
P.O. Box 9943
Birmingham, AL 35220
(205) 681-1855

14. **Barnett Supply**
2089 York Ave.
Memphis, TN 38104
(901) 278-0440
Nashville, TN
(615) 242-6451
Scotsman Supply
516 5th Ave., South
Nashville, TN 37203
(615) 242-6451

15. **St. Clair Supply Company**
231 East Main Street
Eaton, OH 45320
(937) 456-5500
(800) 762-2968

16. **Dine Equipment Co.**
3110 Preston Hwy.
P.O. Box 34038 zip 40232
Louisville, KY 40213
(502) 637-3232
FAX (502) 637-5177

17. **United Marketing Assoc.**
11877 Belden Court
Livonia, MI 48150
(734) 261-5380

18. **T&H Distributors**
1235 Parkview
Green Bay, WI 54304
(920) 339-9838

19. **Food Service Solutions, Inc.**
1682 Barclay Blvd.
Buffalo Grove, IL 60089
(847) 459-8040
(847) 459-7942

20. **MEC**
2511 Cassens Dr.
Fenton, MO 63026-2547
(636) 343-0664
(800) 397-1515

21. **Delta Supply Co., Inc.**
3315 W. Roosevelt Rd.
Little Rock, AR 72204
(501) 664-4326

22. **Dixie Supply**
490 Julianne St.
Bldg. A-2
Jackson, MS 39201
(601) 354-3025

23. **Beaullieu Refrigeration Inc.**
200 North Luke St.
Lafayette, LA 70506
(337) 235-9755

24. **S.L.E. Corporation**
1110 Avenue "H" East
Arlington, TX 76011
(817) 640-7999

25. **Brooks Industries**
4420 S.W. 29th St.
Oklahoma City, OK 73119
(405) 685-7200

26. **B & D Dist.**
19915 W. 161st St.
Suite D
Olathe, KS 66062
(913) 768-8588
FAX 913-768-8855

27. **PHT Systems**
1801 Highway 8
Suite 120
New Brighton, MN 55112
(651) 639-0368

28. **Mid-Nebraska Restaurant Supply Co.**
1415 S. Webb Road
Grand Island, NE 68802
(308) 384-5780

29. **Robert G. Wood & Co.**
2080 W. Cornell Ave.
Englewood, CO 80110
(303) 761-0500
(800) 358-3061

30. Open Territory

31. **CPE-USALCO**
1310 West Drivers Way
Tempe, AZ 85284
(480) 496-6995

32. **National Equipment Corp.**
242 West-3680 South
Salt Lake City, UT 84115
(800) 266-5824
(800) 955-9202

33. **The Nicewonger Co.**
19219 West Valley Hwy
Suite M103
Kent, WA 98032
(800) 426-5972
(425) 656-0907 FAX

34. **Tri-State Market Supply**
11115 E. Montgomery, Suite A
Spokane, WA 99206
(509) 928-8815
(877) 828-4268

36. **Western Pacific Distributors, Inc.**
19422 Cabot Boulevard
Haywood, CA 94545
(510) 732-0100

37. **Don Walters Company**
2121 S. Susan Street
Suite A
Santa Ana, CA 92704
(714) 979-5863

38. **Troyer Foods, Inc.**
17141 State Route 4
Goshen, IN 46526
(219) 533-0302

39. **Tri-City HP, Inc.**
527 West Fourth St.
Davenport, IA 52801
(319) 322-5382

40. Certified Commercial Service & Equipment (CCSE)
6031-A Industrial Heights Drive
Knoxville, TN 37909
(865)-546-8778

41. **Gower Distributors, Inc.**
P.O. Box 4804
Box 216K Rt. -4
Victoria, TX 77903
(361) 573-9777

42. **Top-Line Distributors**
1501 College Ave.
Houston, TX 77585
(713) 946-6008

43. **DSL Inc., Canada**
14520 128th Ave.
Edmonton, Alberta
Canada T5L3H6
(403) 452-7580
(Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)

44. **Taylor Freezers, Inc.**
52 Armthorpe Rd.
Brampton, Ontario
Canada L6T5M4
(905) 790-2211
(Ontario, Montreal, and Maritime Provinces)

45. **Bazinet Taylor Ltee.**
4750 Rue Bourg
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Quebec, Canada H5T 1J2
(514) 735-3627
(Quebec only)

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Henny Penny Corporation
1219 U. S. Route 35 West
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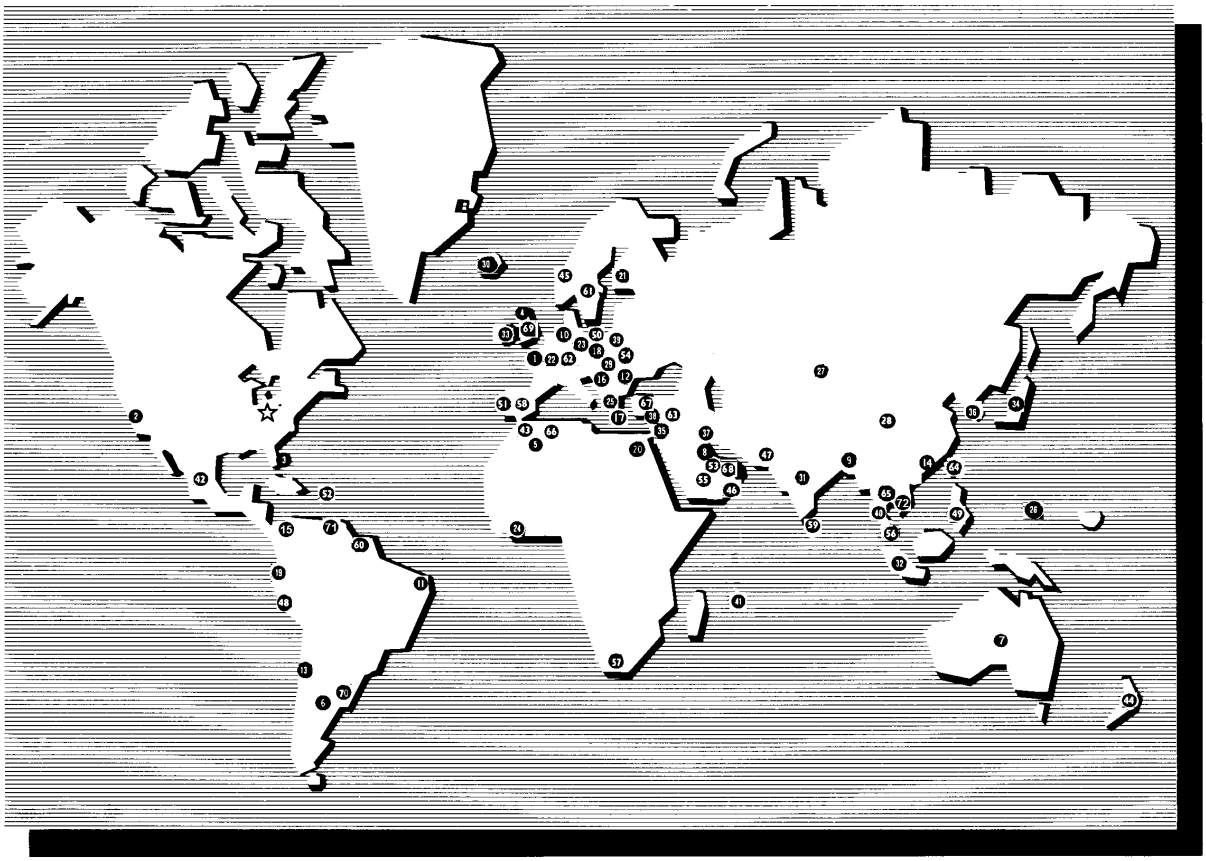

Henny Penny
International Distributor Network

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Henny Penny International Distributor Network

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Eaton, OH 45320 USA
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Representative Office
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l'Esplanade
2bis Rue Paul Henri Speak
Saint Thibault des Vignes
77462 Lagny sur Mame Cedex,
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Telephone: 33 (1) 60075600
Fax: 33 (1) 60071489

U.S. Export Centers

2. Feco International Company
20 North San Mateo Drive,
Suite 9
San Mateo, CA 94401 USA
Telephone: 415-348-3499
Fax: 415-348-3575

3. **Caribbean Islands & Central America** (excluding Puerto Rico)
Total Equipment Suppliers
9550 NW 41st St.
Miami, FL 33178
Telephone: 305-718-9550
Fax: 305-718-9505

Algeria

4. SOMAB
Y1 Rue Mahmoud Boudjatit
(Oasis) Ager, Algeria
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Fax: 213-21-23-3161

Argentina

5. Oditec S.A.
Augstin Alvarez 2128
1602 Florida
Buenos Aires, Argentina
Telephone: (541) 796-0820
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J.L. Lennard Pty. Ltd.
937-941 Victoria Rd.
West Ryde NSW 2114
Sydney, Australia
Telephone: 617-3272-4744
Fax: 617-3272-4799

Bahrain

7. Mohammed Jalal Catering
Old Palace Road
P.O. Box 1335
Manama, State of Bahrain
Telephone: 973-53-45-39
Fax: 973 53-14-78

Bangladesh

8. Puffin International Ltd.
3691B Elephant Rd.
Swarankika Plaza
4th Floor-Dhaka 1205
Dhaka, Bangladesh
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Fax: 880-2-867563

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9. Engelen-Heere N.V.
Industrialpark Terbekehof
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Fax: 323-825-3702

Brazil

10. Pesin Equipment Food Service
R. Olavo Bilac 188/198
Sao Caetano Do Sul - SP
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Fax: 55-11-7690-1466

Bulgaria

11. E.C.E. - CAIX
23A Rue Oborichte
Sofia 1604, Bulgaria
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Fax: 19-359-2-946-1669

Chile

12. IMAHE
Manuel Montt 1154 Providencia
Santiago, Chile
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Fax: 562-274-8567

China

13. Bonny Foodservice Products
Flat C, 8/F, Yeung Yiu Chung
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15. New Rok
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Cyprus

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104A Prodromos Str.
P.O. Box 25100
Nicosia, Cyprus
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Fax: 357-2-454-088

Czech Republic

17. Citus
Argentinska 20
CZ 4170 00 Pragues 7
CZECH REPUBLIC
Telephone: 420-2-667-10-561
Fax: 420-2-667-10-557

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18. Inter-Gastro A.S.
Midtager 18
2605 Brondby
Denmark DK2605
Telephone: 45-43292000
Fax: 45-43292001

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19. Equindeca Cia. Ltda.
Hotel El Conquistador
Gran Colombia 6-65
Cuenca, Ecuador
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Fax: 593-7-843221

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20. Con Trade Centre
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Maaroof Building #83 & #62
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21. Sisustaja As
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11625 Tallinn, Estonia
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22. Monilaite Oy
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Salpakuja 6
SF-01200 Vantaa, Finland
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Fax: 358-9-877-01099

France

23. Diffusion International de
Materiel (DIM)
Parc d'activite Clemenceau
Chemin du Chateau d'Eau
B.P. 4009
59704 Marcq-En-Baroeuil
Cedex, France
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Fax: (33) 20727355

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Germany
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Fax: 49-2302-698451

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25. DRT Ghana
E6619 Ablade Road
Kanda Estate
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Accra-Cantonments, Ghana
Telephone: 233-2123-3949
Fax: 233-2123-1380

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26. Domestica S.A.
65 Stournara Str.
Athens 10432, Greece
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Fax: 30-15-22-91-58

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27. Pacific Technical Service, Inc.
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3005 DA Rotterdam, Holland
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Fax: 311-042-23435

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Hong Kong
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Fax: 852-799-8490

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30. Hotex Service
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Kossith Lajos u. 1.
Hungary
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Fax: 36-26389463

Iceland

31. A. Karlsson H. F.
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105 Reykjavik, PO Box 167
Iceland
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Fax: 354-560-0901

India

32. AISHWARYA
Trust Complex, 10 OVG Rd
Basavanagudi
Bangalore 560004, India
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Fax: 91-80-667-7576

Int'l. Refrigeration Corp
7 Netaji Subhash Marg
Darya Ganj
New Delhi 110002, India
Telephone: 91-11-3275651
Fax: 91-11-6221828

Indonesia

33. P.T. Gema
JL. Raya Bloulevard Raya
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Kelapa Gading Permai
Jakarta 14240, Indonesia
Telephone: 62-21-4532077
62-21-4508910
Fax: 62-21-4532586/4530777

Ireland

34. Martin Food Equipment Ltd.
Gaskin Business Park
Coes Road
Dundalk, Louth County
Ireland
Telephone: 353-42-30366
Fax: 353-42-30370

Italy

35. Allegra SRL
Corso Matteotti, 5 - 10121
Torino, Italy
Telephone: 39-011-540264
Fax: 39-011-533779

Japan

36. Toei Kogyo Co. Ltd.
4F, Nissay Nishi-Gotanda
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Nishi-Gatanda 7-Chome
Shinagawa-ku, Tokyo 141-0031
Japan
Telephone: 813-3779-1081
Fax: 813-3779-1638

Jordan

37. Awar Trading Est
PO Box 962227
Amman 11196, Jordan
Telephone: 962-6-55-19-610
Fax: 962-6-55-19-605

Korea

38. Ohjin Corporation
3rd Floor, Hee Jung Building
1635-0 Seocho-dong
Seocho-ku
C.P.O. Box 3252
Seoul 137-070, Korea
Telephone: 82-2-5850441
Fax: 82-2-5874197

Kuwait

39. Mabrook Hotel Supplies Co.
PO Box 43832 Hawalli
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Lebanon
Telephone: 961-9-635-077
Fax: 961-9-635-059

Lithuania

41. Master Group Baltic Master
Dariaus Ir Girena 175
2038 Vilnius, Lithuania
Telephone: 3702-306-528/529
Fax: 3702-306-533

Malaysia

42. SCC Corp. Sdn. Bhd.
19-21 Jalan Hujan
Taman Overseas Union
58200 Kuala Lumpur,
Malaysia
Telephone: 60-3-77828384
Fax: 60-3-77818561

Malta

43. C & H Bartoli Ltd.
232 The Strand
Gzira Gzros, Malta
Telephone: 356-342-584
Fax: 356-342-569

Mauritius Island

44. (Mauritius, Reunion Island, Seychelles)
Hassam Moussa Rawat
10 Bourbon Street
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Port Louis, Mauritius Island
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Fax: 160-230-2080147

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45. Central Mexico Metro Mexico City
Cavimex S.A. de C.V.
Revillagigedo No. 61 Col Centro
Mexico, D.F. 06070
Mexico
Telephone: 525-521-4200
Fax: 525-510-2791

Pacific
Micro Herros De Occidente,
S.A. de C.V.
Av. Juan Palamar y Arias
#83 Col. Jardines Vallarta
Zapopan, Jalisco, Mexico
C.P.45020
Telephone: 52-3-629-54-05
Fax: 52-3-673-29-43

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Equipo Para El Mercado
S.A. de C.V
Calle 55 No. 501-B por 60 y 62
Merida, Yucatan,
Mexico C.P. 97000
Telephone: 52-99-236500
Fax: 52-99-286649

Morocco

46. Electra
Boulevard AHL Loghlam
BP 25698
Sidi Bernoussi - Ain-Sebaa
Casablanca Morocco
Telephone: 212-22-753-531
Fax: 212-22-753-554

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47. Taylor Equipment Limited
4 Ponuz Place
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Auckland, New Zealand
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Fax: 64 (9) 5730841

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48. Grillfagmannen A.S.
Ostensjoveien 44
N-0667 Oslo 6, Norway
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Oman

49. Mohsin Haider Darwish LLC
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
Telephone: 968-703411
Fax: (968) 789927

Pakistan

50. The Equipment Company
Ground Floor, Dadabhoy Centre
Sharea Faisai, Karachi 75530
Pakistan
Telephone: 922-1-778-1778/2778
Fax: 922-1-587-0456/778-2777

Peru

51. Importadora Tecnica
Comercial C.R. Ltda.
Jr. Marcos de Aramburu #595
Lima 17, Peru
Telephone: 51-1-226-2124
Fax: 51-1-275-2689

Philippines

52. HKR Equipment Corp.
2nd Floor, THC Bldg.
2176 Primo Rivera St.
La Paz, Makati City, Philippines
Telephone: 632-899-4511
Fax: 632-899-4541

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53. I. F. E.
Rydygiera 12
01 793 Warsaw, Poland
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42-22-663-4820/4069
Fax: 48-3912-3373

Portugal

54. Restaurotel
AV Da Republica
83 C 1050
243 Lisboa
Portugal
Telephone: 351 7967116/7/8/9
FAX: 351 7933982

Puerto Rico

55. Progressive Sales and Service
PO Box 10876
Caparra Heights Station
San Juan, Puerto Rico 00922-0876
Telephone: 787-782-7474
Fax: 787-793-6479

Qatar

56. Tristar Group
C.R. No. 6778
P.O. Box 4746
Doha, Qatar
Telephone: 974-4664433
Fax: 974-4365365

Romania

57. Delta Technologies Romani S.A.
Sector 6, 20 Constructorilor Blvd.
Bloc 20 A, sc. B 7th Floor
Apt. 64
Bucharest, D599 Romania
Telephone: 401-220-4261
Fax: 401-220-3990
US Address:
115 Main St.
Mishawaka, In. 46544
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Fax: 219-256-7130

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58. Commercial Center
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Jeddah 21431, Saudi Arabia
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Fax: 966 (2) 629-1860

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59. Breading Systems Co.
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35007 Las Palmas
Spain
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Fax: 34-9-28-27-56-90

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60. Simplex Pte. Ltd.
Block 1, Lorong 8
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Singapore 319053
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Fax: 65-253-8814

Shopfit (S) Pte. Ltd.
Blk 623 Aljunied Industrial Complex
Unit 02-09
Singapore 389835
Telephone: 65-7410911
Fax: 65-7438911

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61. Foodserv "CC"
PO Box 55269
Northlands 2116,
Republic of South Africa
Telephone: 27 (11) 616-5183,
Fax: 27 (11) 616-8287

Spain

62. Adisa
Tuset, 8-10
08006 Barcelona, Spain
Telephone: 34-93-415-0018
Fax: 34-93-218-1782

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63. Sperrys Commercial Equipment
1014 Parliament Road
Etul Kotte
Kotte/Colombo, Sri Lanka
Telephone:941-873-0561
Fax: 941-863-8361

Suriname

64. Tessco N.V.
Oude Charlesburgweg #47
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Telephone: 597-473366/477388
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65. Eurospice AB
Box 5050
Hejargatan 6
632 29 Eskilstuna, Sweden
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Fax: 46 (16) 131390

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66. Stuppen Fast Food GmbH
Oberneuhofstrasse 8
CH-6340 Baar, Switzerland
Telephone: 41-41-761-5052
Fax: 41-41 761-7210

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67. Lahham Trading & Contracting
Hamra Str. Omyad Building
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Damascus Syria
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72. Habtoor International
P.O. Box 55332
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